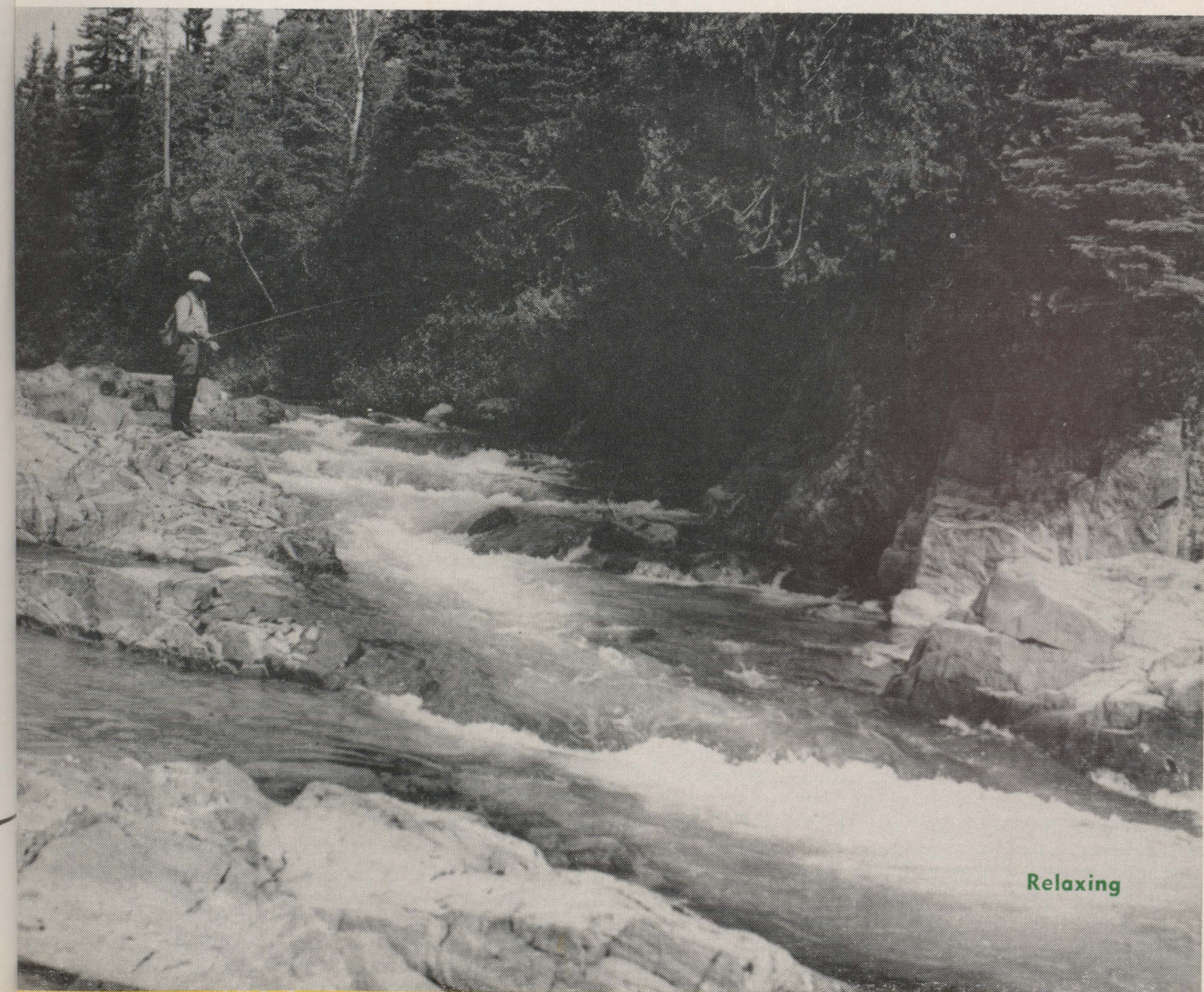


he Macdonald FARM Journal



I. 22, No. 5

May, 1961



Relaxing

SPECIAL HAY ISSUE

Editorial

Help The Counters

Once every ten years the Dominion Bureau of Statistics conducts a census of agriculture in all ten provinces. 1961 is a census year.

The Dominion Bureau of Statistics advises that the census form which farmers will be asked to answer this year contains 186 questions. These are in addition to the questions which all citizens will be expected to answer. Although this may seem like a lot of questions most farmers will answer only a fraction of them, depending on the type of their operation. The reason there are so many questions is that the census form must provide for all types of farming in order to provide a complete picture of agriculture across the nation. Since most farmers specialize in a few lines, they will be spared from answering all the questions. In case you think this is still rough, there aren't as many questions as in the 1951 census.

The agricultural form will be mailed to farmers in the last week of May. It is being mailed so that farmers will know the questions which the census taker will ask when he arrives. It is hoped that farmers will spare themselves and the census taker by having the answers ready when he arrives. Besides, if the farmer is away when the census taker comes, the lady of the house would then be able to supply the answers and valuable time would be saved.

Once the completed forms arrive at DBS offices the information will be sorted out to present a picture of the entire farming pattern of Canada. It will show how much contract farming is carried on, how many electric milk coolers there are, how many farmers have quit farming and whether farms are becoming larger or smaller.

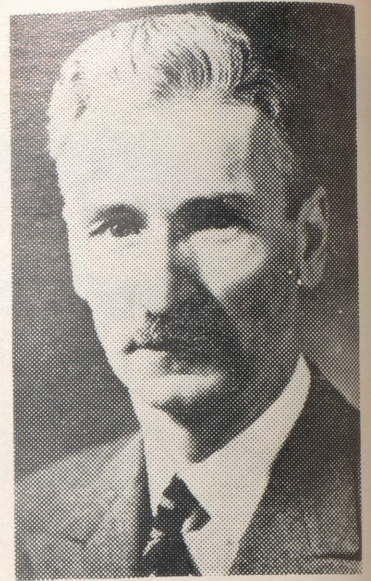
This information will be used for many purposes. Governments

find it most useful to determine policies and their effects. Industry uses it to judge the amount of farm supplies which will be needed not only for the whole country, but also for each area since the census report will show the figures for each municipality. The Food and Agricultural Organization of the United Nations will use it to determine the food producing capacity of this corner of the earth. Teachers and professors will use the material to acquaint students with one of Canada's basic industries. Farm organizations will use it to promote the interests of the farming communities.

It is important, therefore, that the questions be answered as completely as possible so that the information will be reliable. Farmers everywhere are urged to co-operate to make the census report a true picture of Canadian agriculture. No one need fear that the information he supplies will be used for any other purpose. Census takers are sworn to secrecy and the returns of any individual are required by law to be held in the strictest confidence. They can be used only by the Dominion Bureau of Statistics for the purpose for which they were collected.

When the census taker calls on you have your answers ready. If you don't like the questions, don't take your wrath out on the census taker because he didn't compose them. If every farmer does his part co-operatively, come 1962 we'll know how many milk goats we have in Canada, what provinces and municipalities they are in and how much milk they give. We should also know how many farmers we have.

L. G. YOUNG



Tremblay Elected Director of AIC for Quebec

J. Harry Tremblay, District Supervisor of the Livestock Division, Production and Marketing Branch, Canada Department of Agriculture, Sillery, Quebec, has been elected Director for Quebec on the National Council of the Agricultural Institute of Canada. Lt. Col. Tremblay will replace E. A. Banting of Macdonald College in this office.

Born at Chicoutimi, Quebec, in 1899, Lt. Col. Tremblay received the B.S.A. degree from Laval University in 1918.

In 1920, he joined the Dominion Experimental Farms Branch as Supervisor of Illustration Stations, and in 1930, was appointed Bilingual District Agriculturist for the Alberta Department of Agriculture. Six years later, he became a Member of Parliament in the Legislative Assembly of Alberta, remaining there until 1944. Lt. Col. Tremblay was appointed Canadian Government Trade Commissioner (Agricultural Specialist) for France, Holland, Belgium and Denmark in 1945. He returned to the Canada Department of Agriculture in 1952, first as Senior Technical Officer for Western Canada in Edmonton, and later as District Fieldman for the Livestock and Poultry Division at Sillery, Quebec. He assumed his present position with the combining of the two services, Production and Marketing, in 1959.

Lt. Col. Tremblay was a delegate to the United Nations Food and Agriculture Organization at the Conferences held at Copenhagen in 1946, and at Rome in 1951.

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 **Observations**

Information Wanted

The shambles into which the annual meeting of one of our larger Co-operatives degenerated recently, illustrates one of the reasons why some farm organizations obtain so little support from their members. The basic purpose of the Co-operative or farm organization is to provide a service to members. Every member has a right to know what his organization is doing and the officers of these organizations are responsible to see that every member has the opportunity of knowing. Unfortunately, officers of too many of these organizations look upon their activities as state secrets, which the ordinary member is not sufficiently well endowed to comprehend. This recent meeting with its scarcity of information is a case in point. I have heard all sorts of shocking rumours of questionable activities of this organization, yet it appears that little was done to dispell these ru-

mours or to clarify them.

This attitude of secrecy on the part of officers of Co-operatives, Marketing Boards and similar organizations is to be soundly and roundly condemned. It is no wonder that farmers are discouraged and disheartened when their own organizations fail to provide adequate leadership or adequate information on their activities. The one good thing which usually happens in such instances is that the organization itself withers and dies from lack of support or is eventually housecleaned by its own members. However, this takes time and in the meantime all sister organizations receive a big black-eye.

* * *

"Oh," shrugged the film star, talking of his work to a friend, "one day you're making love to Monroe, another day to Mansfield, the next to Dors, then the next day you're a has-been."

"Yes," replied the friend, "but look where you has been!"

Speckled Signals

Out for a recent Sunday drive my attention turned to traffic indicators. Every day, I'm sure, this Province and all others spend pots of money urging drivers to drive carefully. But what does the motorist have to contend with?

On that 40 mile drive I came across blinking yellow lights, blinking red lights, lights which stayed red but showed a green arrow through them, ordinary lights, stop signs, signs saying 'yield right of way', speed signs scattered about in a most haphazard manner, neon signs which could be confused with traffic signals, yellow lines and white lines on the pavement, light standards on the far side of some intersections, a cross-over in a divided highway less than one eighth of a mile from a traffic circle... you know of other illogical situations. I have driven in all Canadian provinces except Newfoundland and the mélange of traffic indicators is certainly self-defeating. What is permitted in one Province is taboo in another. Why, oh why can we not have some standardization in the use and placing of traffic indicators?

QUALITY HAY — the WHY WHEN HOW of it



This article explores why farmers should strive for quality hay, what the optimum stage of maturity for hay harvesting is, how to avoid having all hay mature at the same date and how to cure hay for the best quality. It was prepared by three departments of Macdonald College. Last year when returning to Quebec through Vermont, I was struck by the fact that Vermont farmers were ten days to two weeks ahead of Quebec farmers in harvesting their hay crop. Why? You may guess the answer from this article which I commend to you—Editor.

by Mr. Hugh JEFFERS
Dept. of Animal Science

Prof. John BUBAR
Dept. of Agronomy

Prof. Angus BANTING
Dept. of Agricultural Engineering

Part
One

Quality is Important

by Mr. JEFFERS

Among the many factors affecting the feeding value of forages is its stage of maturity at time of harvesting. It has long been known that there occurs a progressive decline in both digestibility and the content of certain nutrients with a consequent decrease in the feeding value of a forage crop as the date of harvesting is delayed. Advancing maturity is also accompanied by an increase in the amount of lignin, an indigestible material which impairs the nutritive value of the hay. Also, the longer harvesting is delayed, the greater are the chances of leaf-shattering with the production of a stemmy, inferior quality hay. For these reasons good management practices aim at harvesting forage crops at a desirable stage of maturity in order to ensure maximum utilisation without sacrificing yields.

It is generally obvious that the more mature and stemmy the crop at time of harvesting, the poorer the quality of hay. However the reasons underlying the inferior quality of the hay are not so evident.

Included among the chemical constituents of a forage is the crude fibre fraction which contains an appreciable proportion of the energy which is utilised by the animal for purposes of maintenance and production. This energy is made available to ruminants through a process of fermentation or digestion brought about by numerous bacteria found in the stomach (rumen) of these animals. However the rate of digestion may

be hindered by any one of numerous circumstances including excessive lignification which, as noted earlier, occurs with advancing maturity and which interferes with the activity of the rumen bacteria.

Earlier work carried out in this department indicated that the amount of forage which an animal will voluntarily eat bears a close relationship to its feeding value. Voluntary forage intake was found to be largely determined by the degree of lignification, a factor which affects the rate of digestion and hence the passage of feed residues out of the stomach and the frequency of recurring appetite. More recently the Nutritive Value



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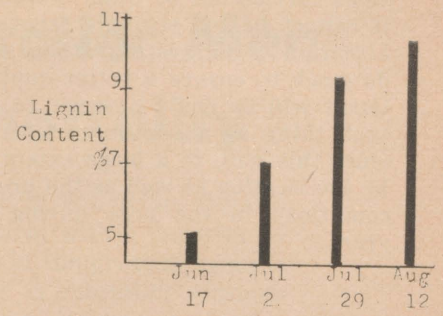
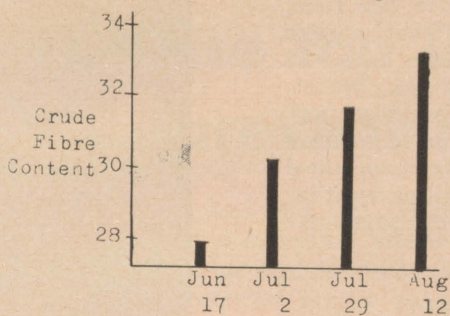
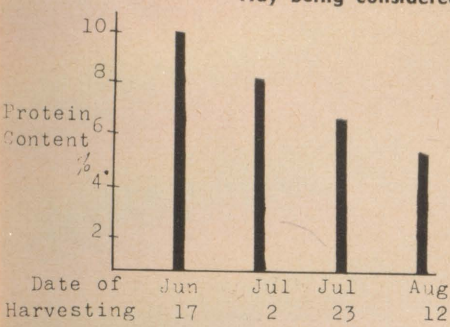
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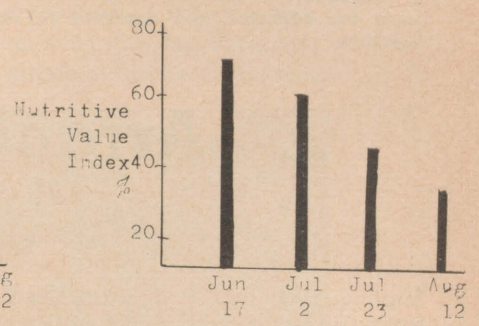
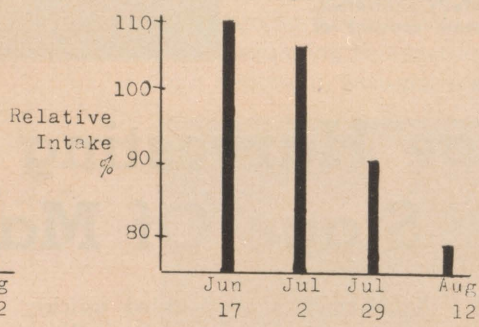
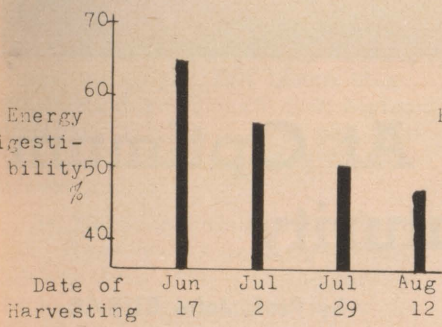
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The Effect Of Stage Of Maturity On Some Factors Affecting The Feeding Value Of Hay

Hay being considered is timothy cut at Macdonald College on the dates indicated.



As date of harvesting is delayed, protein content decreases, crude fibre content increases, lignin content increases, making hay more difficult to digest, so . . .



energy digestibility falls, the animal eats less, and feeding value drops off (in this case feeding value on August 12 is only about half what it was on June 17).

Index, which takes into account the quantity of a forage which an animal will eat as well as its energy digestibility, has been found to provide an even better means of assessing the feeding value of a forage.

leafy material. It will be seen too that both the crude fibre and the lignin content of the hay increased steadily with a correspondingly progressive decrease in digestibil-

ity of energy and relative intake. These factors combined resulted in a significant decline in the Nutri-

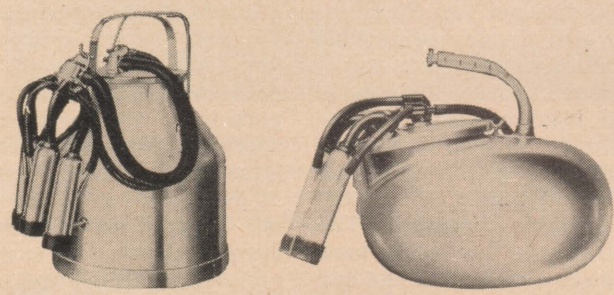
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Advancing Maturity = lower food value x reduced consumption

In studies carried out with early and late cut Red Clover and Timothy hays, it was found that the reduction in both intake and energy digestibility with advancing maturity contributed to a decrease in the Nutritive Value Indices of these forages. In a more recent study carried out to determine the effect of stage of maturity on feeding value, Timothy hay grown at the College farm was harvested at four stages of maturity, artificially dried and chopped and fed to sheep in the laboratory. Daily records of feed consumption were kept and appropriate analyses were carried out on samples of feed and feces. Some of the more significant results are presented here in graphical form.

The higher contents of protein observed in the earlier stages of growth of the forage are to be expected in view of the fact that the earlier the stage of maturity at which cut, the leafier the forage. In addition, the less mature forage is less prone to shattering and the consequent loss of "high protein"

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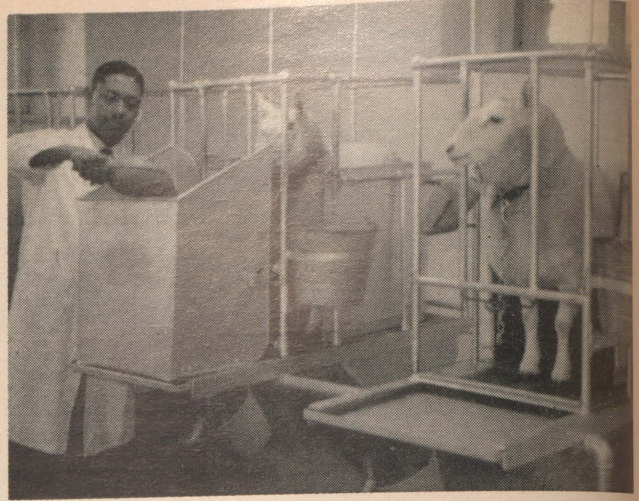
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tive Value Index with advancing maturity.

On the basis of these and numerous investigations carried out by other workers in this field, it cannot be too strongly stressed that greater attention to harvesting at an earlier date will do much to ensure a better quality hay. No attempt will be made however to recommend any such thing as an optimum time for harvesting since this will, to a large extent, be determined by the location as well as the prevailing weather conditions in the area during any particular year.

Mr. Jeffers with sheep used in certain digestibility tests at Macdonald. Feed and water are carefully controlled, feces are collected and analyzed to show amount of digestion.



Part
Two }

Arrange Harvesting At Optimum Stage Of Maturity

by Prof. John BUBAR



High quality hay is characterized by leafiness, bright green colour, a pleasant aroma and a pliable texture. When you can see these characteristics you have a fair indication that the hay has been grown and handled to obtain and preserve as much feeding value as is possible.

Leafiness is emphasized because certain of the desired nutrients tend to concentrate in the leaves more than in the stems. Young grass and legume plants are relatively high in leaf. In addition to the normal reduction in proportion of leaf as plants mature, leaf diseases may build up and reduce both amount and quality of the leaves as the season progresses. Rough handling of dry leaves also leads to large losses.

A *bright green colour* indicates that the hay has not had the highly soluble and readily digestible portion leached by rain, nor has it been bleached by over-exposure to bright and intense sunshine. The latter factor is important because sun converts the relatively stable Carotene (pro-vitamin A) to the relatively unstable vitamin A. The former will stay in hay in the mow and will be converted after the hay is eaten, while the latter tends to be lost from storage. For this reason, it is desirable to make hay into medium sized light and fluffy windrows rather than leaving it spread in the sward on a bright haymaking day. The shading in the windrow will help preserve Carotene, which will be indicated by a bright green colour.

A *pleasant aroma* also indicates

that hay has been dried quickly and has not been rained on. Since drying is the process by which the forage plant material is killed, the faster it is dried, the faster respiration will stop and more of the digestible nutrients will be saved for your livestock.

Pliable texture is another indicator of young forage which has not undergone the cell aging processes that leads to reduced nutritional value.

Early June Provides Good Weather

What can you do to get the best possible hay in your barn? I suggest there are several possibilities you might consider, one of which is cutting at least some of your hay earlier. This suggestion is based on the principle that the chances of getting a portion of the hay crop in an excellent condition are better if some of the crop is ready to cut in June, and another portion is composed of different species that reach ideal maturity later. This spreads out the risks of getting all your hay crop rained on. If part of the crop is well cured, this may be saved for your producing animals and the damaged portion may be used for dry or replacement stock.

I know that weather conditions may make early cutting difficult, which is one reason I suggest that you plan for only part of your hay crop to be ready for early cutting. In a study of the distribution of haymaking weather in Southern Quebec throughout the season, Mr. W. Graham found that the chan-

ces of getting good weather in the second week in June are as good as they are later in June or in early July. After July 1st, there is generally a steady trend for improved weather over the next two months. However, in some years haymaking weather has been better in June than in July or August. The fellow who is prepared to make hay when the sun shines in early June can take advantage of the excellent nutritive value of young forage as well as getting part of his next winter's forage in the barn.

If the weather is not satisfactory for good haymaking in June, and if the farmer is growing early maturing forage for June cutting, he needs an alternative method for preserving forage. I suggest grass silage provides this necessary alternative and should be given serious consideration by the man who wants to store some early cut forage, at least where the forage crops being grown are those which lose nutritive value as they mature. Another more expensive alternative is to use hay drying equipment to dry these early maturing hay crops when weather is not too good for haymaking.

Use Different Species
To Stagger Crop

This brings us to a consideration of the maturity and quality characteristics of the different crops. Although the pattern demonstrated with timothy discussed elsewhere in this issue applies generally to most other grasses and some legumes, the time of maturity and the rate of change in nutritive value is different for the different grasses and legumes, which even applies to a lesser degree to named varieties within some of these forage crops. In general, we aim to harvest grasses at about heading stage up to the full bloom stage. Earlier cut grass is of even higher nutritive value but yield per acre is sacrificed, later cut grass has lower quality.

At Macdonald College the desirable stage occurs as early as May 25th to June 10th with the earliest orchard grass varieties. It occurs about ten days later with the later but generally less hardy orchard grass varieties. Our latest maturing common forage grass is Timothy with the later varieties ready to cut from about June 25th to July 10th. Brome grass is ready about June 10th and the early alfalfas are ready at about the same time while late alfalfas may be delayed another week. The standard measurement to decide if alfalfa is ready is "one-tenth bloom". If the weather is cool and moist, bloom may be delayed and a better indicator to look for is new regrowth from the crown.

Red Clover should also be cut once blooming is well under way, which is around June 15th for our double cut varieties. Earlier cutting does little harm to the grasses but may weaken the legumes, especially if the hay crop is followed by aftermath grazing.

Although Viking birdsfoot trefoil blooms and can generally be cut by June 15th, or Empire about a week later, loses in nutritive value from delaying cutting proceed much more slowly than in the other forage crops, so that a delay in haymaking of as much as a month does not result in a serious loss in hay quality. This is one of the reasons that trefoil can be recommended for wet fields that have to be hayed late and is just another of the many reasons that I think every farmer in Eastern Canada who grows any hay or pasture should try this, my favorite, crop.

How Lye helps these top Broiler Men prevent mortality

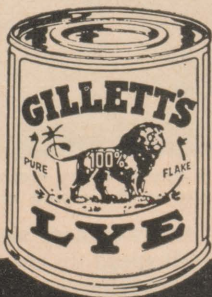
Norm Lee and Ray Chidley of Woodville, Ontario own and operate a broiler farm with a capacity of 30,000 broilers per flock. One of the greatest hazards to profitable broiler raising is mortality through disease. As a safeguard, they carry out a sanitation program between flocks which consists of spraying their broiler houses with a solution of Gillett's Lye. Since beginning this method, mortality has been kept to a minimum, with not a single outbreak of disease.



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Cut Early or Grow Late varieties

It is obvious that most of our forage crops are ready to cut in June, which is much earlier than most of our farmers start haying, so that a general recommendation for earlier cutting should result in better hay, weather permitting. But what about the man who doesn't want to put in all or any of his hay in June and who isn't prepared to put early forage in a silo? He can also take advantage of our knowledge of nutritive value losses with maturity to get better hay in his barn. He can select the crops which mature latest and which are less damaged by leaf diseases. *Climax* timothy has good resistance to leaf diseases and will stay quite green after many other varieties are brown. *Drummond* and *Essex* timothy are still later maturing, although slightly lower yielding. They are particularly useful in that they tend to mature quite a lot later than *Climax* in cool, wet or poor haymaking weather but are ready almost as soon as *Climax* with hot, dry weather. We anticipate these two varieties will be multiplied for the benefit of those who want to make hay in July. The single cut Red Clover

varieties such as *Altaswede* or the type called "Mammoth" are later than the double cut and may be more winterhardy although they are generally slightly lower yielding. These also warrant consideration for fields which are going to be hayed in July. However, my first choice for this situation is a mixture of late timothy and Empire birdsfoot trefoil. This can be cut in late June in a dry season or may still be of good quality in late July in a wet season.

Early Cutting Means Better Recovery

Moisture conditions, besides influencing the haymaking conditions, have a direct influence on forage quality. Forage growing under moist, good growing conditions is more lush, tender and more digestible than the same forage growing under droughty conditions. On the other hand, dull weather tends to reduce carbohydrate buildup and to also adversely influence quality. This is why forage produced under irrigation in sunny areas is of such outstanding quality. It is also the reason that a farmer should cut his hay during good haymaking weather in June

and should finish the job ahead of a summer drought.

June cutting, especially when followed by a drought, has one other important advantage. Haying early in the moist period will permit better recovery and more aftermath to provide a better supply for grazing during the midsummer.

In summary, I suggest cutting hay early if the weather is suitable but at the same time be prepared to make silage or barn cure hay if the weather is unsuitable. If you don't want to make silage — grow trefoil so you can wait for better weather. If you have some late land or for other reasons don't want to cut in June, select late varieties of timothy, red clover or trefoil.

The title and explanation of the merits of cutting early as presented herein are my response to a request from the Journal editor. My personal feelings are — "to heck with being limited to early cut hay — grow trefoil".

Ed. Note: For our readers who are not acquainted with Prof. Bubar; he is particularly interested in trefoil and has done considerable research with it.

Part }
Three }

Curing Hay For Top Quality

by Prof. BANTING

While it is well established that the time of cutting for quality forage is of paramount importance, it should be obvious that the conditions under which the crop is put in storage are also extremely important. If one wishes to run the minimum of risk of damage to the forage through the uncertainties of weather, the most satisfactory procedure is to make the forage into silage. In spite of the fact that there is still a great deal of information to be gathered on the exact nature of the processes, it is safe to say that the newcomer in the field, with a little assistance from experienced farmers, could expect to make silage of a very acceptable quality, particularly if he takes the trouble to add one of the several types of preservatives.

The difficulty is that many farmers are not set up for silage, and even if they could arrange for the necessary equipment and storage silos, they would prefer to store the fodder as hay. This put the operation somewhat under the haz-



Baling is one of many methods of making good hay. Whatever the method it should avoid rain on the curing crop and too much sun.

ard of the weather, and anything which will speed up the drying process and thereby reduce the weather hazard, will be a distinct help.

The two recent developments in this field are the improvement of hay-drying facilities and equipment, and the use of equipment

which will reduce the field-drying time.

Regarding the former, artificial drying can be carried on either in the storage area of the barn, or in batches on the wagons as it is moved to the storage. Engineering requirements and structural needs for either method have been fairly well defined. Costs of hay-drying, particularly with heated air, are fairly high although they vary considerably with the amount of hay that is dried. Generally, the resulting product is of superior quality and is considered to give higher milk yields than the same quantity of hay dried in the field.

It has long been recognized that the stems, being the heavier and thicker parts of the plant, were the slowest part to dry and by the time the stems are dry enough for storage, the leaves were overly dried and tended to shatter. The result is a loss in yield and an even greater loss in feed content because of the fact that the leaves, although carrying a smaller percentage of the yield than the stem, actually carry a higher percentage of the plant introduced. These may operate in any of three ways: by crimping the stem at frequent intervals, by crushing the stem full length, or by shredding of the crop. The three machines are known as crimpers, crushers and flail harvesters.

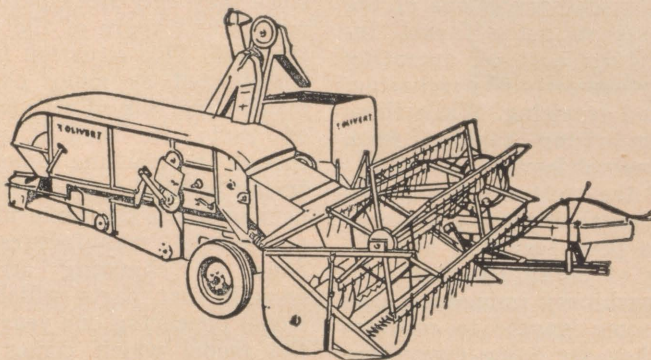
There have been many tests on the drying rates of hay as influenced by crushing, crimping and shredding. For the most part, they show that during acceptable drying weather conditioned hay will, in fact, dry more rapidly than unconditioned hay, the gain in time being from one half to two days. This could well mean the difference between having hay stored without rain damage, or having it caught and damaged by bad weather.

No one has yet come up with suitable figures to support hay conditioners. However, it is probably safe to say that if the conditioning can save one batch of hay in each year from weather damage, the resulting savings could cover the cost of owning, and even operating, the conditioner for that particular year.

If any batch of cut forage is wet by rain the resulting hay is likely to be at least 20 per cent less valuable as feed than undamaged hay. Continuous rain can result in total loss. Use your own figures for hay value and calculate the loss on a single day's cut. You may be surprised.

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Machinery: A Problem For Farmers

In the last twenty-five years the amount of machinery on farms has multiplied many times. This machinery, which may enable a man to turn out a much larger volume of produce than he could do a few years ago, has been gradually rising in price. Today the cost of operating machinery is one of the major costs on many farms. Included in the cost of operating machinery are costs of purchasing, repairs and servicing. While these have been rising rapidly, farm prices have not kept pace.

One of the most maddening aspects of the whole farm machinery picture is poor servicing and the difficulty of obtaining parts. Although machinery companies have gone to some lengths to convince us that they are doing everything in the interests of the farmers, their facilities for supplying parts and service must be in their own interests for they are not to the farmers' benefit.

For many years two of the major machine companies maintained a warehouse in Ottawa, to serve Eastern Ontario and Western Quebec. It was possible to get parts in a matter of hours which your dealer didn't carry. When the branches were closed some time ago we were told that we would be better served from Toronto and Hamilton where there would be a complete stock of parts. In August I asked our local dealer for a complete apron chain for a manure spreader which he did not have. If he telephoned and had it sent by express I would have had to pay delivery costs. They made a shipment once a month, when the freight would be paid, for which I agreed to wait. I received delivery in November.

My neighbour had a major break on his six-year-old tractor, on June 18th when he was haying. He telephoned the company for parts. In three weeks he received some of the pieces and with the help of the local welder, he got it going. The last of the parts came in December.

I was interested in a tractor that is only four years old but it hadn't a power take-off. On inquiring I was told that these parts were not available any longer unless I could get them from a dealer who might have them in stock.

These are some of the items that go into the overall price of machinery and make it hard for the med-

ium size farm operator, who cannot afford to change his equipment every two or three years.

I believe the dealers are doing a reasonably good job for their customers but the frequent change of dealerships make it impossible for them to be of the most value since they only stock parts for the models and years of the machines they sell. This situation is further complicated by many changes of models and lack of standardization of parts. In fact, it seems as though the machine companies are trying to build age into their products in much the same manner as automobile manufacturers have done by changing styles just enough that parts which fit the model appearing one year don't fit the model which comes out the next year.

We need a better organization of part and repair facilities. It is unreasonable to expect a farmer to wait four or five months for a part for a tractor which costs about \$4,000 and which is essential to the operation of all his farm equipment. In the same way a delay of a week for a part for haymaking equipment may cost hundreds of dollars in deterioration of hay quality. Parts and repair facilities should be organized to provide, at maximum, a service of three days, and this at reasonable cost.

Machinery manufacturers could save themselves needless duplication and reduce the cost of new machines as well as parts by standardization. There is no need

says Miller GIBSON

A mixed farm operator from Rupert, Gatineau County. Mr. Gibson points to some of the problems machinery has brought farmers.

of a dozen different sizes of wheels, bolts, nuts, etc. Companies could also concentrate on fewer models, thus reducing the rate of obsolescence and they should try to produce better equipment.

A further trouble spot for farmers buying equipment is the wide selection of implements all of which are claimed to be the "best". With only the manufacturer's word it is possible to make a very expensive mistake. A machinery testing service for eastern farm areas, such as exists for the prairie region, and which would supply unbiased information on equipment would be a tremendous aid to farmers.

Returning to costs, since they are a major part of farm expenses, farm organizations should watch them carefully for signs of organized action by equipment companies. Present costs of repairs and services are way out of line, even compared to the initial purchasing prices of machinery which are far above what farmers can afford. From the farmer point of view the machinery situation is serious and it is to be hoped that manufacturers and distributors take steps to improve matters on their own.



Newly elected directors of the Farrelton Co-op. Left to right: Stewart Day, Ruggles Holmes, Ray Daly, Manager, Howard Johnson, Clifford Canavan, Pres., Wm. Cross, Russel Pritchard. Standing at right is George Michaud, Agronomist. The Co-op. reported a successful year but advised that shippers would have to improve quality of cream for Co-op butter to grade 93 score as required for purchase by Agricultural Stabilization Board.

THE FACTS ABOUT COMMUNITY LIVESTOCK SALES, READER WRITES

Dear Sir:

In answer to Observations in your January 61 Edition regarding the regulations of community auction sales, I have the following comments to make.

The writer of this article did not stipulate the region referred to but in the event Ontario is included, and should be, as these sales are very prevalent in Ontario, the following facts are brought to your attention.

In the first paragraph your writer states hog cholera was spread assisted by panicky and unscrupulous farmers, community auction sales and drovers. It must be realized that the auction sale operators, should not be blamed for the acts of these drovers and farmers, if it is impossible to detect the disease. In Ontario, and all facts stated refer to Ontario, the Federal Government have inspectors checking trucks entering sales, and if found unclean, must be disinfected right there. Also every sale must have up to two veterinaries checking all animals entering the sale. I would also mention that from approximately the first of December last the Federal Department of Agriculture prohibited the assembling of any or all hogs at any livestock auction within a radius of 100 miles of any infected area.

In the second paragraph your writer goes on to say Community Auction Sales are the worst offenders for spreading disease and are not regulated. There are several acts with regulations governing auction sales, but the principal ones are the Provincial Livestock Community Sales Act, which is superseded by the Federal Health of Animals Act, and with these stiff regulations it is practically impossible for hog cholera to go through a sale. Also, all sale barns must be thoroughly cleaned and disinfected 24 hours before each sale, and any disregard for the regulations results in a suspension to the sale operation.

In any event hog cholera was not started through community sales but from the following:

1. Through the import of American pork products.
2. Slop fed hogs being fed without proper cooking of feed.

To Talk of Many Things

AVOID LOSSES

Hundreds of thousands of dollars are lost each year due to bad handling of livestock shipped to stockyards. These animals arrive dead or badly bruised resulting in a loss to the farmer. The majority of these losses can be eliminated on the farm. It is up to the farmer also to make sure that the trucker will handle the animals in a proper manner. Most bruises do not show up until after slaughter.

The following are some of the common causes of injury during shipping:

1. Hitting with a stick.
2. Lifting sheep and lambs by the wool.
3. Faulty loading chute or the complete lack of one to load.
4. Over crowding the truck and not separating the different classes of livestock.

By eliminating these the farmer can be assured that he will get the most from his produce. Once the livestock leaves the farm it is up to the trucker or railway, commission agents, stock yards and abattoir employees to handle the animals in the same way the careful farmer would.

MICE DAMAGED APPLE TREES

Early in the spring before growth has started and the sun is not too hot the scars should be painted with an asphalt emulsion or grafting compound such as "Braco" or "Treecoat". More damage can be caused by the use of paint or tar. Another coat should be given during the summer if found necessary. Extensive dam-

In closing we would suggest the writer make sure of the facts before putting such an article in print. In my opinion community sale operators should be commended for the fine job they are doing in their communities and bringing a good market for their farmers.

Yours truly,

G. W. Boles,
Secretary-Treasurer,
Ontario Livestock Auction Association.

The item was primarily directed at the Quebec situation which was, and is, unregulated except during this epidemic—Ed.

by John ELLIOTT

Agricultural Fieldman



age to young trees is best solved by simply replacing the tree.

FARM PONDS

A good farm pond can provide water for stock, irrigation purposes, fire protection, recreation like swimming, fishing, skating. There are several types of ponds that can be made to suit any farm. Dugout ponds are simply an excavation in the earth made by a bulldozer.

Runoff ponds are simply an excavation in a draw or gully which carries runoff water in the spring or after heavy rains.

By-Pass ponds where the water runs in at upper end and back to the stream at the lower end.

Spring fed ponds are similar to by-pass type except the water comes from a spring.

Stream ponds are constructed on a stream.

A good bulletin giving much information about sites, construction, uses of farm ponds is "Farm Ponds" bulletin, 515, Ontario Department of Agriculture, price 25c.

Validity of Marketing Act Questioned

In January of 1961, the Carnation Company requested that the plan setting up the Quebec Carnation Company Milk Producers Board be cancelled and that an arbitration award rendered November 23, 1960, between the Company and the Producers Board be suspended. The Quebec Agricultural Marketing Board replied that it had approved of the joint plan which established a producers board and that there had been no change in economic conditions which would authorize it to change the award of November 23, 1960, thereby refusing both requests of the company.

FARMERS IN THE NEWS...



Officers elected at the recent annual meeting of the Quebec Carnation Milk Producers' Board. Left to right: A. Desrochers, L.P. Ouelette, D. Messier, Pres., R. Hodge, C. Bernard, Vice-Pres., A. R. Murphy, Raoul Voghel. The report of the Board showed receipts of \$25,600.00 and expenditures of \$22,000.00, besides negotiating conditions of sale of all milk produced in Quebec and purchased by the Carnation Company the Board maintains contact with other dairy organizations.

MESSAGE TO CARNATION MILK PRODUCERS

Your Board wishes to advise that negotiations for a new price for your milk commenced on March 13th when it met representatives of the Carnation Company. The Company proposed a price of \$2.67 per cwt. effective April 1, 1961. Your representatives asked for a delay in which they might consider the Company offer. On March 27th, when the two parties met a second time your Board proposed that negotiations should wait until an announcement of policy by the federal government. However, to demonstrate good faith your Board advised the Company it would be willing to meet the day federal policy would be officially published. Your Board also advised the Company that it would agree that the new price should become effective May 1st.

Your Board met Company representatives on April 24 and proposed "Whereas the Federal policies are the same for the coming year and whereas there is no other change since the last award, the producers are nevertheless prepared to presume that the last settlement by arbitration made allowance for the winter season that was just beginning at that time. Under such circumstances, we would accept a price of \$2.85 per hundredweight to become operative on May 1st, 1961."

Carnation Company did not agree on this price or on one which your Board considered realistic and requested that the new price become effective April 16. Since neither party would make a new offer, Your Board asked the Quebec Agricultural Marketing Board, on April 26, to decide the issue as hastily as possible. The Quebec Agricultural Marketing Board awarded, on May 8, a price of \$2.78 per hundred pounds of milk testing 3.5% butterfat, exclusive of any premium paid by the Carnation Company and of any federal subsidy effective April 16.

**Quebec Carnation Milk Producers' Board, 457 Galt St.,
Sherbrooke, P.Q.**

New President for Quebec Agricultural Marketing Board

Mr. Nolasque April has been appointed president of the Quebec Agricultural Marketing Board. He succeeds Judge Georges H. Héon, who is leaving the post for reasons of health. Mr. April is also president of the Dairy Industry Commission for the Province. Vice-president for the Quebec Agricultural Marketing Board is Mr. Abel Marion, who acted as president of the board during the recent sickness of Mr. Héon.

SHERBROOKE BEEF SALE

Thirty-five animals, fifteen bulls, and twenty cows and heifers sold for a total of \$13,565.00, at the recent auction of beef breeding stock organized by the beef cattle producers association for the Province of Quebec. Aberdeen Angus bulls averaged \$360.00 each. Hereford bulls sold for \$465.00 average and five shorthorn sold for an average of \$534.00. All but two of the animals were purchased by Quebec Breeders.

CFA SPEAKS OUT ON FARM EQUIPMENT

Appearing before the House of Commons Standing Committee on Agriculture, the Canadian Federation of Agriculture pointed out that there has been a steady increase in the prices for farm machinery, machinery repairs and parts, and a corresponding increase in farmers' costs which has not been matched by increases in the price of farm products. It recommended a close examination of all possibilities of reducing farm machinery costs.

"Farmers are unanimous in their belief that prices of farm machinery equipment, repairs and service are excessive", said the brief. "It is quite clear that the sorest point among farmers, however, is not so much the cost of new machines as the cost of parts and service. In this area, farm feelings vary from dismay to outrage." The CFA also pointed out that delays and difficulties in obtaining parts were a very real item of cost to the

(Continued on page 13)

ORMSTOWN EXHIBITION JUNE

7-8-9-10

Thursday June 8th.

**Judging
Ayrshire & Jersey
Cattle**

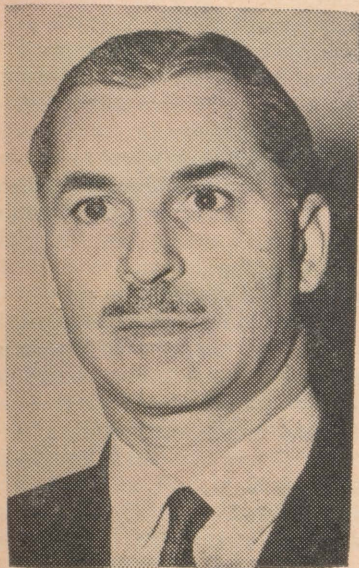
**Draft Horses
Poultry & Swine**

**Fri. June 9th.
Holstein Cattle
All beef Breeds
Canadian Cattle
Dual Purpose Shorthorns
4H Club calves
Sheep**

**Saturday June 10, a.m.
4H Judging Competition**

**"Horse Show" each evening
and Saturday afternoon.**

LETTRE APPOINTED DIRECTOR OF AGRICULTURE EDUCATION



Mr. Jean Paul Lettre has been appointed to succeed Mr. J. C. Magnan as Director of Agricultural Education for the Quebec Department of Agriculture according to the Honorable Alcide Courcy. Mr. Lettre has been assistant to Mr. Magnan for nine and a half years and served as general inspector for Quebec's Agricultural Schools.

Mr. Lettre was born at Warwick. He is a graduate of the Oka Agricultural Institute and studied pedagogy at Laval University. He also studied Agricultural Education at Cornell University, Ithaca.

Mr. Lettre has been with the Department of Agriculture since 1938. He taught at the Mount Laurier Agricultural School from 1938 to 1942 and was associated with the various livestock breed associations from 1942 to 1945, when he became head of the Division of Agricultural Schools. Mr. Lettre is a member of La Corporation des Agronomes, a member of the Association of French Language Teachers, the Canadian Institute for Adult Education and the Quebec Zoological Society. He is presently a member of the committee studying Agricultural Education, Extension and Research for the Province of Quebec.

CIVIL DEFENSE DAY

For Agriculture

May 29, Monday, 9 AM.

at

La Coopérative Fédérée

ALL WELCOME

CFA ON FARM . . .

From page 12

farmer.

The CFA brief made a number of recommendations:

1. That a close watch be kept on the industry to guard against practices related to monopolies or restraint of trade, and that such practices be dealt with under the Combines Legislation.

2. Greater standardization of farm machinery parts.

3. A considerable lessening of the practice of planned obsolescence, whereby new models are frequently introduced, outdating relatively new machines.

4. That a study be conducted as to how a greater degree of standardization and interchange of parts might be carried out.

5. The establishment of a Federal-Provincial program of testing stations and research facilities for farm machinery testing across Canada.

6. The early establishment of Farm Machinery Administration in each province, to work with the machinery companies to develop improved patterns of dealerships, and repair and parts services. Also the establishment of strict legal requirements regarding the availability of parts, and a system of licencing of dealers in the interests of improving service.

7. The establishment of grade standards for rubber tires, for farm machinery as well as automobiles and trucks.

DAIRY SUPPORTS ANNOUNCED

Price support levels for Canada's dairy products will remain unchanged for the 12-month period commencing May 1 this year, Agriculture Minister Alvin Hamilton told the House of Commons today.

He said the Agricultural Stabilization Board will for the present continue to support the price of butter and cheese by purchasing these products from suppliers at the prescribed support levels.

Price support for butter is 64 cents per pound for Canada First Grade creamery butter scoring 40-93, basis delivery Montreal, with appropriate price differentials for other grades and qualities.

Ontario cheese, Canada First Grade waxed, f. o.b. warehouse, is supported at 32 cents per pound; Quebec cheese, Canada First Grade

TRANSPORT SUBSIDY FOR LIVESTOCK

A recent announcement from the Quebec Department of Agriculture states that farmers in 20 counties of Quebec will benefit from a subsidy on transportation of animals to slaughter houses. The areas for the subsidy are divided into three zones. Zone one includes the counties of Charlevoix, Kamouraska, Labelle, l'Islet and Pontiac, and the subsidy applying in this area will be \$3.00 for a full grown animal, \$.50 per calf, lamb, sheep and hog consigned to an abattoir.

Zone 2 includes the counties of Matane, Matapédia, Rimouski, Rivière-du-Loup and Témiscouata, where the subsidy will be \$5.00 per head for cattle, \$1.00 per calf and per hog and \$.75 per lamb or sheep.

Zone 3 includes the counties of Bonaventure, Gaspé North, Gaspé South, Duplessis, Saguenay, l'Isle-de-la-Madeleine, Abitibi East, Abitibi West, Rouyn-Noranda and Témiscamingue where full-grown cattle will be subsidized at \$8.00 per head and the subsidy on calves \$2.50 and \$2.50 per hog, and \$1.50 per lamb or per sheep.

The Deputy Minister, Mr. Ernest Mercier, specifies that this subsidy applies only to live animals which must be shipped to inspected abattoirs in Montreal, Quebec, Princeville, Hull and St. Bruno in Lake St. Jean. Payment of the subsidies is to be made through the abattoirs. The cheque will be made payable to the producer and posted to him directly. The Department of Agriculture will reimburse the abattoirs periodically.

The Deputy Minister explained that the subsidy is good only for animals born on the farm or which have been fattened for a period of at least thirty days. The transporting company must use the official shipping form of the Department of Agriculture which must be signed by the farmer and the trucker. Books of these forms are available from the offices of the Agronomes in the Counties. This aid in transport is designed to assist farmers in regions far removed from access to the larger markets.

waxed, basis delivery Montreal, at 31½ cents per pound.

In addition, the Stabilization Board will continue to pay 25 cents per hundred pounds for whole milk delivered for manufacturing pur-

(Continued on page 14)

S. R. N. HODGINS RETIRES

Well known in Canadian agricultural and literary circles, S. R. N. Hodgins, 65, of Ottawa, retires from the Canada Department of Agriculture at the end of April.

Now special assistant to S. C. Barry, deputy minister of agriculture, he served as director of the department's Information Service from 1948-58.

Born at Shawville, Que., Mr. Hodgins was educated there and at Macdonald College and McGill University.

He joined the Canada Department of Agriculture as secretary of the Agricultural Supplies Board in 1939 after 20 years joint service with Macdonald College and the Quebec Department of Agriculture.

Throughout his long career he established himself as a writer specializing in agriculture. He also made a name for himself as a humorist.

In the field of humor he authored a column in an Ottawa newspaper from 1949-53 under the pen name of Sam Ray and wrote a number of books including "Why Don't You Get Married?", "So This is Quebec", and "The Parsleys and the Sage".

From 1920 until 1939, while serving as a lecturer, later assistant professor of English and Journalism at Macdonald College, he also was editor of the Quebec department of agriculture's "Journal of Agriculture". Earlier he served as editor of "Canadian Horticulturist" and as associate editor of "Farm and Dairy", both published at Peterboro, Ont.

Mr. Hodgins served as a commissioned officer in the Royal Air Force in World War I. During World War II, he was secretary and later a member of the Agricultural Supplies Board, and was awarded the OBE for his services.

He also is a member of the Ontario Institute of Agrolologists, Agricultural Institute of Canada and the Professional Institute of the Public Service of Canada, vice-president of Ottawa-Montreal district of the Canadian Authors' Association, a member of the McGill Graduates' Society and a fellow of the Royal Commonwealth Society.

Dairy Supports . . .

From page 13

poses, exclusive of milk from producers who sell a portion of their milk in the fluid bottled milk market.

MONTREAL MILK PRODUCERS CO-OPERATIVE HOLD STORMY SESSION

The recent annual meeting of the Montreal Milk Producers Co-Operative was a stormy, tumultuous affair. The main item of business seemed to be the election at which one faction tried to unseat last year's directors. The meeting was held in French and English to the apparent dissatisfaction of both groups. Two organizers for the Catholic Farmers Union were refused entrance to the meeting.

The meeting opened with some verbal sparring between Mr. Montandon, a director, and Mr. René Dubois, who was considered to be head of the opposition group. Finally the president asked the assembly if it would agree to proceed directly to the election before hear-

ing the annual report. The suggestion was shouted to defeat. An amendment to the directors' report was proposed by an English group which recommended a committee be established to inquire into the situation of the Co-operative and certain accusations brought against it. This amendment and the report were apparently adopted. Shortly after the study of the financial report was undertaken, the meeting broke for elections, following which the study of the report was continued. However little attention was paid to the rest of the meeting due to the interest in the outcome of the elections, which was not announced until well after 6 o'clock. Directors for the coming year are Messrs. René Dubuc, E. Montandon, J. J. Duffy, A. Finlayson, J. R. Pétrie, R. Pigeon, Paul A. Arès, H. Prud'Homme and G. Ethier.

CORRESPONDENCE COURSE IN THE CO-OPERATIVE MOVEMENT

This course has been prepared by the Co-operative Union of Canada so that employees in co-operatives anywhere in Canada will be able to increase their knowledge and understanding of the movement through correspondence study.

While intended mainly for co-op employees, the course may be taken by anyone who wishes to study co-operatives and the movement in Canada.

This course deals with the history and philosophy of co-operatives, principles and methods of the movement, and the development of co-operatives within the Canadian economy. The CUC plans to offer other correspondence courses in co-operatives after this first one is well established.

Those who enroll in the course will study under the direction of a tutor, who will give personal attention to the assignments and study program of each student. Reading lists and a certain amount of supplementary reading material will also be provided.

The cost of the course is \$50.00, including the services of the tutor. Co-operative organizations are urged to consider paying the cost (or part) for employees who complete the course.

For further information and registration forms write to:

THE CO-OPERATIVE UNION OF CANADA
202 QUEEN STREET
OTTAWA 4.

LESSON TOPICS

1. How co-operatives began in Canada
2. How co-operatives began in Great Britain
3. Principles and methods
4. Organization and structure
5. Co-operatives and other business
6. The co-operative movement in Canada
7. Marketing co-operatives in Canada
8. Consumer co-operatives in Canada
9. Finance co-operatives in Canada
10. Service co-operatives and other types
11. Co-operatives in the national economy
12. Education and the co-op member
13. Co-operatives in other countries
14. Problems, difficulties and questions
15. Social significance of co-operatives

Impressions of a New Comer Fifty Years Ago

by Edmund L. WATSON
Contributed to Missisquoi
County Historical Notes.
Feb. 2, 1906

When a lad of 17, having determined to emigrate, in the spring of 1959, I started to join the working staff of the late Col. Stevens Baker, than whom, never was a more kindly gentleman, and as far as circumstances permitted, a more scientific and practical agriculturist. I had been recommended to this part of Canada by a patient of my father's, whose nephew, Frederick Dampier, had spoken most highly of the advantages and the hospitalities he had received.

After a fifteen days passage in the Nova Scotian, not then considered to be unduly prolonged, I reached Portland, not at that time, before its great fire, the substantial, well developed city it now is, but rather an enlarged New England village of white painted rectangular edifices, unlike anything to be seen in the old land, but rather reminding one of the toy-box or the daub-pictured edifices at that time used to adorn the American clocks. Though the Grand Trunk Railway had been established there for many years, yoked oxen were to be seen trucking in the main streets.

The road bed of the Grand Trunk was then in a very shaky state from the recent thaw, and I was not too soon warned that it was not safe to view the novel objects from the platform. The jolting and swaying then experienced, though only travelling at the rate of twelve miles an hour, I have never since experienced. There was an hour's stop at Island Pond for refreshments, but not being prepared for the fierce dive-in assault amongst the "fixings" of the experienced travellers, I had to be satisfied with some excellent doughnuts within my reach, and as good as they were novel to me at that time. The resumed progress through the night being very slow, we did not reach Longueuil until daylight. There was a hearse waiting to receive the body of a prominent merchant of Montreal, named Bruiere, which we had brought across with us. He had been drowned when landing from the packet at Calais. He must have been a man of some importance at that time, for all the bells of the French churches in the city, including the big "Bourdon" of the parish church, were tolling for him through out the morning, and at his funeral, the parish church was crowded to the doors.

The state of the depot at Longueuil was both dirt-grimed and ramshackle, not likely to impress an emigrant with the idea of a progressive and prosperous go-ahead country. The crossing on the ice, between hummocks of ice twenty-five feet high, and pools of water quite eighteen inches deep, was experienced, as you may suppose by a newcomer, not without some apprehension as well as interest. The ride on the stage through Hochelaga also, was not very cheering, so early in the morning, until the St. Lawrence Hall was reached. There was a most comfortable, semi-European hotel, much frequented by the officers of this then well garrisoned station. The monstrous stove was replenished with four-foot maple, and we soon partook of a cheering, and comforting, well-served meal. At dinner we lingered, in a marked contrast to our late meal snatched at Island Pond. The officer, who seemed from his rank to be looked upon as the head of the table, remarked that he had heard "they were ploughing at Lachine." From the appearance outside of the dining hall, we were disposed to take his observation rather as an evidence of a desire to be polite, than as a record of fact. The weather changing for the better, I started to find out the house of the one of the officers to whom I had brought a parcel, then quite a favor, and passed through the Roman Catholic cemetery, which is now Windsor Square, to upper Sherbrooke Street. There, from the upper windows of Gen. Ord's house, I beheld the finest view I had then ever beheld, taking in the unfinished Victoria Bridge, the St. Lawrence, partly free of ice up to Laprairie, with the mountains of the Eastern Townships, my future home. Montreal was then a city of only 75,000 inhabitants, and the military element was much to the forefront, and greatly contributed to the gaiety and life of the place. The change to fine weather, and the dripping eaves of the houses, warned me that to safely cross the river and reach Dunham, I must not linger; so returning across some open fields skirted by buildings in course of erection, I engaged a carter to take me to the station of the Stanstead, Shefford and Chambly Railroad, leaving St. Lambert. I had made a precautionary bargain with my

French Canadian driver, but notwithstanding what I supposed was a settled agreement, my youth and exigencies had to yield to a further demand put forth to my surprise, in most emphatic and forcible English. I found the depot at West Farnham merely a rough shed upon tall upright cedar posts, but there was a good plank road down to Bucks Hotel. I admired its excellencies, not then being in the secret of its very necessary existence to bridge over the floating swamp which I experienced the next day. At Bucks Hotel, I roomed with Mr. Landsberg, then a fresh arrival like myself. He soon after was taken into the service of Mr. Whitefield, then the chief merchant and mill-owner of the place. The hotel proprietor's single team by which he was to forward me to Dunham, not being able to take myself, two packages, and driver through the clay roads, the driver had got the stage to take the heaviest package, where it turns off to Brigham, then on the stage route to Dunham. The mud in the neighborhood of Bowker's Hotel was just a pool of liquid slush and the people came out to see us "go through" which, owing to our horse being a good one and fresh, we successfully accomplished. I rode as far as the place where we took up the trunk, but from thence I had to walk, sometimes accompanied by the driver, until we came to the house, then recently built, of the Martin brothers. Somewhat cheered by the better road and the appearance of better buildings, I remember I began to feel more encouraged, especially as Mr. John McElroy, splitting wood in front of his stone house, told us we were in Dunham. But here again, the road became almost impassable, and we had to walk close to the rails until getting to Mr. William Baker's piece of macadamized road, opposite Mr. Wood's stone store, the horse came to a halt. Had the horse been only an ordinary one, we should never have got to our destination that night, but we did, and I was most kindly received and refreshed after my long tramp with soaked feet. Here was

(Continued on page 19)

The Country Lane

TOPSY-TURVY

I looked into a puddle,
In the garden after rain
When winds had stopped
Their playing and stood still.
The storm had washed
A window through the world
And on the other side
All things were up-side-down.

There was a cherry tree,
Like ours, that hung from Earth
Towards a sky beneath
And waved its branches
At me as I looked.
Now *THAT* makes sense!
THAT tree needs roots
To hold it to the ground,
Or else it might let go
And fall forever through the sky!

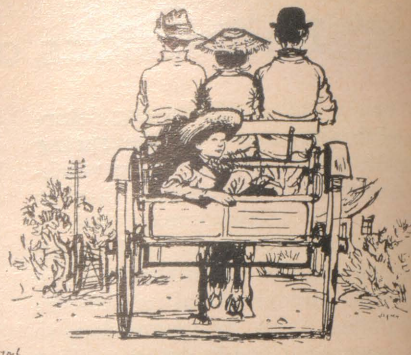
Why do our silly trees
And brushes cling so tight?
They're sitting solid on the world
Yet push long roots,
Like fingers, through the ground,
As if they think the world
May shortly overturn.

I moved a little closer
To the edge, but kept one hand
Around the lilac bush,
In case I'd slip and fall
Right through! And you know what?
There was another guy,
Like me, who stood head down
Just under where I stood!

That boy! He looked so s'prised
He must let go his lilac bush!
I guess that I did too.
I said, "Hello, down there!"
He smiled, and seemed to speak.
I couldn't hear him — quite.
Guess words won't go so good
Through water window-lites.

I put my foot out then,
And that's what he did too,
But when our tip-toes touched
His foot went wrinkled like
And he jumped back.
I guess it scared me.
I jumped too, and ran —
And sat down on the steps.

You know? That boy — he looked
At me as though he thought
That I was up-side-down!
Do you suppose he's right?
You know, that could be why
Our trees hold on so tight,
And that's what Daddy meant
Last night! He said,
"The world is all upset."



I wonder how Dad knew?
There wasn't any rain
Last night!

— G. P. HAWKE
Farnham, P. Q.

ON THE CHOICE OF A WIFE

Enough of beauty to secure affection,
Enough of sprightliness to cure dejection,
Of modest diffidence to claim protection,
A docile mind subservient to correction
Yet stored with sense, with reason and reflection,
And every passion held in due subjection —
Just faults enough to keep her from perfection —
When such I find I'll make her my selection.

— Miss J. DOLAN

WIND IN THE NIGHT

Prowling around our neighborhood,
Complaining in a thin,
Unlovely voice, a black-cat wind
Keeps trying to get in,
Pushing her sleek, soft weight against
First this door and then that,
Until Dawn throws wide her window
And suddenly shouts, "'Scat!'"

— Elizabeth-Ellen LONG

"....It is made needlessly difficult when the basic value of freedom — human dignity — becomes confused with either wealth on the one hand or hardship on the other. Neither comfort nor hardship measures human dignity....Dignity does not consist in being well housed, well clothed and well fed. Gandhi never lost dignity. In the deepest sense of the word he never lost security when he lived in prison, was clothed with a loincloth and subsisted on goat's milk. Other men of "royal" blood have lived in luxury, yet had no shred of self-respect and deserved no respect from others. Dignity does not derive from a man's economic situation, nor from his vocation. It does not require a white-collar job or any other status symbol. It rests exclusively upon the lively faith that individuals are beings of infinite value."

—Henry M. WRISTON

Which Pan To Choose?

By

Prof. F. A. TUCKER
School of Household Science

It is truly a joy to own and a pleasure to use attractive, functional kitchen utensils! High quality materials and construction contribute to the appearance, satisfaction in use, and ease of care of pans for range-top and oven cookery. In selecting a pleasing collection of pots and pans, the homemaker will also be aware of the features which contribute to the beauty and versatility of her utensils, and will choose those types and sizes which best meet her requirements.

Other Features:

As they usually increase the cost of an article, special features are only economical if they serve a purpose. While decoration may improve the appearance of a utensil, it doesn't increase efficiency or length of service and may add considerably to cleaning problems.

Chromium or nickel added to a metal to form an alloy or plated over aluminum, steel, copper, iron provide a gleaming, easy-to-clean finish. However, heat is absorbed slowly due to the high surface lustre and cooking time is increased. The durability of a plated utensil depends upon the thickness of the plating and the skill of application. These utensils may be replated at some expense if the finish wears off.

Utensils with *removable handles* are useful for both surface and oven cooking. The handle may be removed for table service, and cleaning of the pan is facilitated. To be certain that they are easily attached and secure in use, try removing, handling, and replacing the handle before purchasing the article.

When they are chosen with care, *pans which can be used for several purposes* reduce the total number of utensils required and save valuable storage space in a small kitchen. A combination double boiler consists of two saucepans with one lid. The saucepans may be used together or individually with or without the cover, while the upper pan may also serve as a casserole, a mixing bowl or a salad bowl if it has two short handles. A deep, covered cast aluminum skillet can be used for frying chicken, as a Dutch oven, or as a small surface oven where pies, rolls, biscuits, and



This is the second part of an article on pots and pans. See April issue for first part.

small cakes can be baked when a special rack is inserted. One heavy stamped aluminum chicken fryer consists of two frying pans which are used together as a covered pan, or as individual utensils. Some oven-glass casseroles have lids that also serve as cake or pie pans. There are sets of heat-resistant glass refrigerator dishes that can be used for storing, baking and serving food.

Sets of pans may be an economical purchase depending on the number of pieces in the set and the frequency with which each piece is used. The individual price of the pieces which will be used should be totalled and this cost compared with that of the complete set to determine the actual economy. The advantage of selecting pans individually is that each one can be purchased in the material best suited to its function. Storage space can be saved by choosing a set with pieces that are designed to "nest" within one another in mixing bowl fashion.

Other features to look for include: pans with heat-resistant glass covers which allow observation of the food while it is cooking, saucepans with easily read and cleaned measuring marks, individual earthenware bean pots and casseroles which add interest to the table and storage shelf due to the range of decorator colors and modern finishes, clear and opaque cradled casseroles in a variety of shapes and soft pastel colors, casseroles with a candle warmer which will keep food reasonably warm for long periods (ideal for a buffet meal!).

TYPES AND SIZES:

In selecting utensils for surface cooking, the size of the pan chosen

should be proportional to the amount of food that it will ordinarily contain. Food cooks more rapidly in a shallow layer in a large pan than in a deep layer in a small pan.

Saucepans have a long single handle and are available in capacities of up to 4 quarts. A *saucepot* has a short U-shaped handle at either side and may be purchased in sizes of 1-20 quarts. *Kettles* with a bail handle are usually available in 1-6 quart capacities although larger ones can be found. Large kettles will handle bulky foods and may be used as boiling water baths for canning. The size of a *double boiler* varies. Check to see that the upper pan fits snugly into the lower one and that the lower section has a broad flat bottom for rapid heating.

A *waterless cooker* is a variety of saucepan which has either an extra thick, heavy bottom or a steel base which raises it above the source of heat. The term "waterless cooking" is relative since a small amount of water is required in the cooking of most foods, but the amount is less than that needed in an ordinary saucepan. The utensil must have a tight lid which is heavy enough to remain in place and retain steam or the pan will boil dry. Actually, any heavy pot which will fulfill these requirements can be used with a minimum amount of water.

In operating a *pressure saucepan*, steam is held within the pan creating pressure which raises the temperature within the utensil above the boiling point and shortens the total cooking time. For an efficient and safe utensil, inspect the pan for a steamtight join, an adequate safety valve, a convenient method of closing and controlling pressure, and a clearly marked pressure indicator device.

The size of a *steamer* should be determined by the family's needs. The type of inset pan varies and indicates the number of foods which can be steamed at one time. An inset with a perforated bottom which allows the passage of steam can be used for steaming one food only at a time. More foods can be steamed when the pan has a footed wire neck that supports three triangular inset pans, fitting one atop another, which have perforated sides. A third type of inset has perforations around the top edge, and two or more foods can be steamed in this.

A *Dutch oven* is designed for long, slow cooking. The heavy pan (usually cast iron) should have a

trivet and a heavy cover which fits tightly to hold in the maximum amount of steam.

Frying pans are available in diameters of from 5 in. to 12 in. and should have well fitted covers if the pan is to be used for long cooking.

A *deep fat fryer* may be any deep kettle that can withstand high temperatures although pans made especially for this purpose are equipped with a fine mesh basket for frying onions, noodles, and potatoes which are otherwise difficult to remove from the fat. To permit draining the fat from the food, the basket should have a rest or hooks that fit over the edge of the pan. These pans are purchased in capacities of 2, 3 and 5 quarts.

A *teakettle* is often dispensed with when space is limited as other utensils are used satisfactorily for heating water. In selecting a teakettle, wide top openings and wide spouts are preferred for cleaning purposes, but kettles without a top opening may be filled and cleaned through the spout if it is large enough.

Drip, vacuum drip (silex), and steeped *coffeemakers* and percolators should be constructed of materials other than copper, brass, tin or iron, if an undesirable bitter coffee flavour is to be avoided. The brewing method preferred and the price which can be afforded will determine the type and size of coffeemaker that is chosen. A percolator with the perforated coffee basket removed is a handy utensil for cooking asparagus and broccoli as these vegetables can be placed upright so that the tender tips or flowers are cooked by steam.

Baking pans are available in standard sizes which are designed to meet recipe requirements. To obtain a uniformly satisfactory product, pans of the correct size must be used for baking. A coarse texture and overbrowning are the results of using a too large pan. The measurements used for standard sizes are made from inside rim to inside rim and should be inscribed or stamped on the bottom of the utensil. It is also necessary to consider oven size when selecting pans for making or roasting. When the pans touch or crowd each other, uneven heat circulation results in uneven cooking and browning. Overbrowning occurs when the pans touch the oven walls. Several pans of appropriate size may be placed on one shelf and the positions of the pans can be staggered to permit even heat circulation when both oven shelves are used if

the utensils are chosen with care.

A *roasting pan* with a rack may be rectangular, round, or oval in shape and 12 in.-15 in. long, 10 in. wide, 2 in.-3 in. deep. It can also be used for baking flour mixtures but should be large enough to allow at least a 1 in. clearance around the sides and ends of a roast. Look for a cover which can be used as an additional roasting pan, and folding handles which reduce the space requirement. *Baking sheets* should have at least one rimless side for sliding the baked product off. High sides reflect heat, shielding the tops of biscuits and cookies and interfering with browning. Two 6-cup *muffin* tins are more functional and practical than a 12-cup tin. There are three cup sizes: small and medium for muffins, cupcakes, rolls; and large for popovers and corn cakes. For easy cleaning, the cups should have a rounded bottom with a rimless top edge or a flat rim. Rectangular *loaf pans* are 9 in.-11 in. long, 4 in.-7 in. wide, and 2 in.-3 in. deep. Slightly sloping sides facilitate the removal of baked foods.

Layer cake pans may be round or square, 8 in.-8 in. in diameter, and 1½ in.-2 in. deep. Pans of unusual shape can be used for special occasions but unless used often, it is more practical to cut a regular cake to the desired shape and use the leftovers for trifle.

A *tube pan* for angel food and sponge cakes may have a side opening (spring form) or a loose bottom to avoid damaging the delicate cake when removing it from the pan. Look for a small groove known as a batter seal at the base of the sides when the bottom is removable. The center tube should be slightly higher than the sides of the pan, and three small feet or lugs attached to the outside edge of the pan so that the inverted utensil is firmly supported while the cake cools.

A *deep pie pan* with a small diameter is preferred for a well filled pie. It may be 4 in.-12 in. in diameter, 1 in.-3 in. in depth. The pastry may be attractively crimped if the pan has a broad, flat edge and a pan with a fluted rim prevents the juice from cooking out of a single crust pie or a double crust fruit pie.

Casseroles are available in many shapes and sizes. For a nicely browned crust choose a broad, shallow dish.

Cooling racks are a must in any kitchen as baked products become soggy when they are cooled in the pan or on a continuous surface.

The size and type is largely determined by individual preference but bear in mind that it can be used as a rack in a baking pan if it is the right size.

The following list which has been compiled from recommendations of the U.S. Bureau of Human Nutrition and Home Economics and information from other sources indicates that a desirable set of pots and pans includes:

- 1 saucepan with lid — 1 quart
- 1 saucepan with lid — 3 quarts
- 1 saucepan with lid — 4 quarts
- 1 kettle with lid — 8 quarts
- 1 double boiler — 1½ quarts
- 2 fry pans — 8 in. and 12 in. diameter
- 1 griddle — 12 in. diameter
- 1 pressure saucepan — 4 quarts
- 1 teakettle — 3 quarts
- 1 teapot — to suit family
- 1 coffeemaker — to suit family
- 1 baking pan
- 1 baking sheet — 15 in. x 10 in. or larger
- 2 muffin tins — 6 medium cups each
- 1 loaf tin — 9 x 5 x 3 in.
- 1 square pan — 9 in.
- 2 round layer cake pans — 8 in. diameter
- 2 pie pans — 7 in. to 9 in. diameter
- 6 custard cups — medium
- 1 casserole with lid — 2 quarts
- 2 pudding pans — 9 in. & 12 in. diameter
- 1 cooling rack — 10 in. x 10 in.

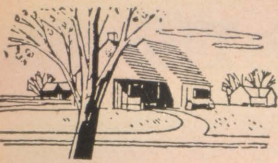
Studies reveal that family size doesn't particularly affect the type or number of utensils used although the capacity of the utensil does vary according to needs.

Poor pans are inefficient and costly so don't be afraid to discard old, battered, chipped, or noisy utensils. In replacing them, consider personal working habits and desires, the menus that are used,

(Continued on page 19)



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The Better Impulse

NEWS AND VIEWS OF THE
WOMEN'S INSTITUTES OF QUEBEC



FROM THE OFFICE

Leadership Course, May 22-26.

Convention, June 26-30. Jubilee Pageant Thursday, June 29, 2 p.m. Banquet Thursday June 29, 6.30 p.m. Those wishing tickets for the Banquet must send application for them, enclosing \$2.50, at least two weeks in advance. For those delegates already in residence, the charge will be \$1.50 which will be collected at time of registration.

Don't forget we also have to know well ahead of time if extra busloads are coming for Thursday, and especially if they are staying for the banquet.

Mrs. Fred Lusk, the first president of Gatineau Co., and Provincial President 1925-27, celebrated her 95th birthday recently and wishes through the Journal to thank all those who so thoughtfully remembered her with cards and flowers.

Discounts on rail fare may be obtained if two or more delegates to the Leadership Course come and return together. Certificates will be sent delegates coming to the Convention.

Watch for the QWI on CHLT, TV Sherbrooke, June 5 at 4.15 p.m. Representatives from Compton, Richmond and Sherebrooke counties. Also TV Channel 5, Quebec, Thursday, June 1st at 4 p.m. on program "At Home."

MILK PASTEURIZATION by Mrs. G. A. DAVID Agriculture Convenor

Quebec province has been credited with many firsts in the field of Agriculture. To mention a few—an Agricultural School for Boys started at Ste. Anne de la Pocatiere in 1850; the first Minister of Agriculture in 1852; the first butter factory in 1873. And as a co-incidence, the first cheese factory was built in the village of Dunham in 1865, the home of the first Quebec Women's Institute.

But have we been a first on the subject of *Compulsory Pasteurization of Milk*? Unfortunately we

must say no.

As I sit down to write this article, I am reminded of the aims of 'Home and Country'. And certainly the topic of Compulsory Pasteurization of Milk is a first.

It appears that since I took office four years ago, I have felt like a Charles Dickens with always an axe to grind. True, wheels have been turning with this worthwhile project, but the fact remains that there is still not compulsory pasteurization of milk in this Province.

It is ridiculous as well as tragic that in Canada only Ontario, Saskatchewan and British Columbia have laws enforcing province wide pasteurization of milk.

Failure to pasteurize results in disease and death. Health authorities have known this for many years and still much milk sold for human consumption is not pasteurized.

Householders in most urban centres can purchase milk delivered to their doors without having to worry about production and handling. The milk is pasteurized to insure the consumer against the several serious milk-borne diseases.

The situation which exists, however, in small villages and sparsely settled rural areas is distinctly different. Therefore, under these conditions, it is up to the consumer to improvise ways and means to insure his own health and safety, as well as that of his family against the dangers of disease.

However, health authorities have not acted because political leaders have been powerless owing to the influence of uninformed voters. Some uninformed groups with votes are always ready to oppose the great life-saving measure and they are sufficient in number to influence political opinion. Until something is done to circumvent the selfish and ill-informed vote, it will be difficult to pass legislation in this province.

Therefore, public-spirited organizations which have the welfare of the Canadian people at heart, urge the support of all to complete this great task.

Remember — pasteurized milk is the only safe milk. Pasteurization kills virulent disease and harmful bacteria.



Mrs. R. H. Doherty of Warden who was a charter member of Dunham W.I., the first W.I. in Quebec.

Which Pan . . .

(Continued from page 18)

and the utensils which are available in the household. While the price of a utensil is based upon the quality of material, workmanship, and fittings, special features contribute to the cost and convenience of an article and the size chosen will have an effect on the quality of the product.

When you are choosing pots and pans, look for the Design Award tag. "Canadian products which bear this label are rated as outstanding in good design on the basis of appearance, usefulness and consumer acceptability by the National Industrial Design Council. The members of this council include manufacturers, retailers, designers and representatives of consumer and government organizations devoted to encouraging good design in Canadian products."

An assortment of attractive, versatile, functional pots and pans may well make you a happier homemaker.

Copies of the complete article may be obtained by writing to: School of Household Science, Macdonald College, P. Q.

Impressions of . . .

From page 15

then a sick child. My ears being attentive I had heard Dr. Gibson say to Mr. B., "I gave it to your Stewart" (his son). I thought he said steward. I so concluded that I had come to an extensive farm, for where I lived none but very large farms employed a steward. This was on March the 26th. I found that spring in England and Canada were not as contemporaneous as I had expected.

Institute From The Land Of The Midnight Sun Reports

Dear Mrs. Wilson:

Hello — and best wishes for 1961 from one of the newer members in the family of Women's Institutes!

Here at Discovery, we have just had the third meeting of our Women's Institute, and so we are still in the throes of becoming organized. We have, at present, a membership of nineteen, which is some 80 per cent of the ladies living here. This will probably be one of your smaller groups, but we feel proud of having so many interested members. With the able guidance of our president, Mrs. Gladys Vear, we hope, even with our small membership, to become a very active branch.

We have already decided on a number of projects — the first and probably most important is the compiling of a history of Discovery, which we will enter in the next Tweedsmuir Competition. Making this booklet should be fun, as well as informative.

Secondly, we have decided to send all our old magazines into the Stanton-Yellowknife Hospital in Yellowknife; these will be collected at every meeting. Many of us who have spent time in hospital have found a dearth of reading material, and we hope that these will fill some lonely hours for the patients.

We have thought about presenting a "theatrical" and our secretary has written to the University of Alberta extension department with an eye to available one-act plays. I'm sure if we go ahead with this, we will have more fun than the audience! Besides, the admission charged will be welcome in our Treasury.

Along these lines of other money-making projects, our field is necessarily limited, due to such a small market. To start things off, however, we have planned a "grab bag" sale, with each member contributing a useful article she has made herself, and each will be sold, sight unseen, for \$1.00. This should be interesting, and should see many handy aprons, pot-holders, etc. change hands. We have also instituted a "birthday box", into which each member, as her birthday rolls around, will deposit a penny for each year — no fair other members counting!

As we have no beauty shop facilities at Discovery, other than the goodness of our neighbors' hearts, all the women who are handy with scissors and home permanents have agreed to charge for their services and turn over the proceeds to the Treasury. Our scale of prices is \$2.00 for a permanent (providing your own Toni), 50c for haircut, 50c for shampoo and set, and 25c for a child's haircut.

We are thinking, too, about home baking sales — certainly there are no more interested customers for this type of thing than single fellows living in a bunk-house!

The availability of films we find interesting, too, particularly those concerning meal-planning, nutrition, safety in the home; when we decide which crafts we will take up, we will want films on them, too.

Perhaps some of the more southerly members of the Organization would be interested to hear a bit about life in an isolated settlement such as Discovery. Actually, when you live here, you don't feel isolated at all! We are about 58 air-miles north-east of Yellowknife, accessible by air only — the trip takes about half an hour in bush aircraft, and in case of emergency you can get into hospital just as quickly as you could in a large city.

One thing "southerners" find interesting about the north is our daylight. From the first of June until around the end of July, we don't have any darkness — we are not far enough north for an all-night sun, but many times I have lain in bed and read without a light at midnight! In the winter, of course, it is just the opposite. During December and most of January, it gets light about 9.30 a.m. and is pitch dark again by 3.15 p.m. Once you are accustomed to the daylight, you don't have too much difficulty in getting to sleep — however, it is hard to persuade a two- or three-year-old, who wakens at 2.00 a.m., that it isn't time for breakfast, even tho the sun is shining brightly!

We have no stores here, other than the Company Commissary, which caters mostly to men's wear and miner's supplies — but three

ladies have started up in business. One has an agency for ready-made dresses, one has a small store in her home, selling wool, yard goods and all kinds of sewing findings, and the writer has the agency for a well-known cosmetics firm.

With no stores, it is necessary to order almost everything from Yellowknife, or from "outside" via catalogue; or by bothering friends and relatives who live in the city. Once a year, we order a "grab stake" — all canned goods, sugar, baking supplies, soap, etc. to last the year; meat, fresh vegetables, fruits, butter and eggs are all available through our camp Cookery. We drink powdered milk — often children who are brought up on powdered milk don't like the "funny milk" they are served when "out" on holidays! Many of us bake all our bread and buns, and of course it is impossible to buy cakes or cookies.

Our houses are up-to-date, roomy, comfortable and snug in winter. Many of us have freezers, automatic washers and dryers, and all have lots of cupboard space. Of course the view from our living room windows is one we wouldn't change for any city street — rugged hills with tall jackpines, spruce and birches, gorgeous lakes teeming with fish, beautiful sunrises and sunsets; you may think you've seen the Northern Lights down south, but when you get them in the North, the sky is aflame with them as far as you can see.

We certainly enjoyed Mrs. Hough's visit here last fall, perhaps she has mentioned that she was "stuck" here overnight, and it was my husband's and my pleasure to take her fishing on the Sunday, with our family and two other friends. We had a most enjoyable day — and true to our fabled "northern hospitality", we allowed her to catch the only two fish caught that day! We are grateful to Mrs. Hough for getting us interested in the Women's Institute, and hope she is able to visit us again this year.

Again, best wishes from all of the members of the Discovery Women's Institute!

Yours very truly,
Mrs. John C. Gibson,
Public Relations Convener.

The Month With the W. I.

Congratulations on the many new members mentioned this month — new programs have been prepared to keep old and new members happy in this our Jubilee Year. Many items discussed at the Semi-annual Board meeting are getting serious attention in the branches, due no doubt to good reporting by County Presidents. Donations were to the Save the Children Fund, The Gift Coupon Plan, Lady Aberdeen Scholarship Fund, and the Service Fund.

ARGENTEUIL:

ARUNDEL held a "blind auction" of home cooking, and BROWNSBURG had Dr. A. R. Cote as guest speaker, his subject — "Our Senior Citizens — their comfort and welfare for over 50 years". This branch spent a busy month, with a coffee party, a rummage sale, a Golden Age Tea for the Senior Citizens and a sewing course for the teen-age girls given by Mrs. Wells. FRONTIER had a "Grandmothers Day" when each grandmother received a booklet on "Tranquilizers" (do they need them?). The guests of honour told "when, where and why" they joined the W.I., the roll call was "Foods used by our grandmothers" and the contest tested their eyesight — "What I see on a cent." JERUSALEM-BETHANY got a lot of good housekeeping hints from their Home Economics convener, and PIONEER resolved to be on time for all meetings and to make the program as interesting as possible. Mrs. Doig, County President, was a guest, and Mrs. Alfred Parker read an article on how the U.S. got its "Uncle Sam". UPPER LACHUTE-EAST END entertained Jerusalem Bethany, Lakefield and Mille Isles to a showing of Wild Life slides by Mr. M. Wilson of C.I.P.

BONAVENTURE:

BLACK CAPE elected Mrs. Keith Willett as President, and report a good start to their year with the roll call answered by 32 members. GRAND CASCA-PEDIA heard an encouraging report by their Welfare and Health convener, Mrs. Lorne Robertson, stating, that there will be a Protestant wing on the new Home for Aged People to be built in Maria this year. MARCIL sent a Memoriam gift to the Canadian Heart Foundation and congratulated two members who had perfect attendance during the past year. MATAPEDIA held their annual President's dinner meeting, at which time they honoured a valued member, Mrs. Rosario Allard, who has since taken up residence in Quebec City. Mrs. W. MacNaughton presented Mrs. Allard with a corsage of roses and a set of dinnerware. Two new members were welcomed at this pleasant meeting. PORT DANIEL used a pair of socks to add a nice sum to their treasury, and received a patch work quilt as a donation from Mrs. John Assels. RESTIGOUCHE have held a card party and bean supper. I was delighted to see that this branch extended a vote of thanks to the press and the local radio station for publicizing meetings and activities.

PICTURES WANTED!

Pictures of Institute activities are always welcome. The picture, NOT the negative, is required. All pictures will be returned. Send to Macdonald Farm Journal, Macdonald College, P.Q.

BROME:

ABERCORN debated "A Garden as a factor in Social Well-Being" — and had a short poem about spring as roll call. A Pink and Blue shower was given for a member. AUSTIN had an exchange of seeds and slips, and a Silent Auction sponsored by their Welfare and Health convener. SOUTH BOLTON sent a Memoriam donation to the Cancer Society.

NOTICE TO W.I. MEMBERS

The W.I. section of the Journal mailing list is being reviewed. Branches are asked to forward membership lists immediately. These lists should show the names of members in alphabetical order, with husband's initials or husband's Christian name rather than member's (i.e. SMITH, Mrs. John E., instead of SMITH, Mrs. Mabel), state the correct address, and give particulars of any changes from last year's list such as death, drop-out or departure. If 1961 list has been sent, disregard this notice. Former members of the W.I. who do not join this year, and therefore are not listed, will be removed from the Journal mailing list. They may subscribe by completing the following form.

THE MACDONALD FARM JOURNAL

Macdonald College, P.Q.

..... 12 issues (1 year)	\$1.00
..... 36 issues (3 years)	\$2.00

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CHATEAUGUAY-HUNTINGDON:

DUNDEE discussed "What Canada has to offer Immigrants" and saw pictures of homes in underdeveloped countries. Their roll call was "A Law I Would Like To See Passed". AUBREY-RIVERFIELD held an Agricultural meeting, with a quiz and an amusing article on farming. HEMMINGFORD members enjoyed a tour of the Dutch Greenhouse at Napierville. Two films were shown — "Birds in the German Forest" and "Weeds". HOWICK enjoyed a Salad demonstration given by Miss McQuat (enjoyed the salads too). 28 ladies attended an all day quilting and a pot-luck dinner. HUNTINGDON report the return of a loan made to a pupil to further her education. This was the first loan made by this branch 3 years ago. Mrs. Palmer, County President, was guest speaker, her subject being the growth of the W.I. in 50 years. A sing-song was enjoyed. ORMSTOWN had a demonstration and talk on Fancy Sandwiches.

COMPTON:

CANTERBURY sent a plant to a member in hospital, and an increased donation to the School for Retarded Children. A "Sister Sue" was started. EAST ANGUS remembered Miss Abbie Bell on the occasion of her 94th birthday. A Paper Drive was held. COOKSHIRE heard an interesting talk by Marilyn Fraser, a pupil at the High School, on knowledge of other countries gained through reading books. Mrs. R. Hodge spoke

on the Canadian Federation of Agriculture, and the F.A.O. Miss K. Learned gave pointers from a Rotary speech given by Dr. Bruce Macdonald on Education. Mrs. Heatherinton read from the C.A.C. Bulletin, and a film was shown by Mr. Bill Chisholm, representing the Hamilton Watch Co., which depicted methods of telling time, and clocks and watches. Two large boxes of clothing were packed for the W.V.S., and a donation given to the Dental Clinic.

GASPE:

HALDIMAND entertained Mrs. Palmer, County President. Card Parties have been the means of raising money. SANDY BEACH also had Mrs. Palmer as a guest, and we are pleased to report that they have decided to carry on as a branch, with two new members and the promise of three more. YORK packed a box for the U.S.C., and sent donations to The Save the Children Fund, and to U.N.E.S.C.O.

GATINEAU:

AYLMER EAST had a discussion on the "Hospital Insurance", and BRECKENRIDGE held an apron contest. Mrs. Fred Lusk of this branch, who was the first president of Gatineau County W.I. was "At Home" to her many friends on the occasion of her 95th birthday. EARDLEY discussed the report on the Macdonald Journal, and planned the special list for Quyon Fair. HURDMAN HEIGHTS enjoyed a poem read by Mrs. Mason Faris entitled "I'm Fine", and RUPERT made socks, mitts, baby clothes, night gowns, pants and shirts for the Save the Children Fund. WAKEFIELD had a poetry reading by their convener of Education, Mrs. David Geggie. WRIGHT had to name or sing a popular tune of their younger days for roll call. A card was sent to Mrs. Lusk.

JACQUES CARTIER:

STE. ANNE DE BELLEVUE presented a Life Membership to Mrs. Esther Brewster, who is moving to Vancouver; three new members were welcomed and a film "Scenes in the Gatineau" was shown. A floral centrepiece made by Mrs. L. Smith was raffled, proceeds going to branch funds. Plants were exchanged for roll call — for a charge of 25c, and a donation sent to the Retarded Childrens' Fund.

MEGANTIC:

INVERNESS are working on an appliqued quilt; a new member is reported here too. KINNENAR'S MILLS exchanged recipes for Hot Supper dishes and assisted a family who lost their home.

MISSISQUOI:

COWANSVILLE discussed water pollution, meat inspection, pasteurization of milk, and margarine. A letter from the "Link" in England was read, a rummage sale held, and a donation given to the Students' Loan Fund at the High School. DUNHAM are working on their Jubilee quilt and a layette. They also have a new member. FORDYCE members brought in talent money and had an exchange of plants and seeds. Mrs. Crosby told of her tour through Scotland. A donation was given to the Students' Loan Fund, and to the Red Cross towards the purchase of a walker. STANBRIDGE EAST gave out wool and layettes to be made up for the U.S.C. A birthday box was started, with members giving a cent for each year of their age. The Sunshine convener reported that the wheel chair was being used by a blind lady, 87 years old, who cannot walk.

PAPINEAU:

LOCHABER have completed a quilt, and will hold a drawing on it. A successful annual meeting is reported by this active branch.

PONTIAC:

CLARENDON sent a plant to a member in Hospital, and answered the roll call with an article which was later auctioned. ELMSIDE decided not to exhibit at Fairs and FORT COULONGE heard a paper on household hints, and a reading by the Welfare and Health convener. Several donations were given. QUYON changed their meeting night and made up a new prize list for children at Quyon Fair. WYMAN donated to the Save the Children Fund and the Lady Aberdeen Scholarship. SHAWVILLE had a program in charge of the Education convener. Guest speaker was Mr. Robert Bouchard, vice principal and French Specialist at Shawville High School, who spoke on methods simplifying the teaching of French. A discussion followed and some members are interested in taking advanced French, in the near future. Plans were made for the Red Cross Canvass.

QUEBEC:

VALCARTIER discussed the Jubilee and plans for a T.V. appearance on June 1st.

RICHMOND:

CLEVELAND had a timely roll call with hints on spring housecleaning. The vice-presidents conducted two contests on "Test your Skill", and a donation was sent to the Cancer Society. MELBOURNE RIDGE had a fine display of articles made by members during the winter months, and a cookie contest. RICHMOND HILL presented cups and saucers to eight members who had perfect attendance for the past year — a record to be proud of. A contest on home-made articles was won by Mrs. Banfill with an apron. A Baby Shower was held and donations made to the Cancer Society, the Red Cross, March of Dimes, and the Heart Fund. RICHMOND YOUNG WOMEN presented Mrs. Robert Kerr with a gift for her faithful work as Auditor of the branch books. SHIPTON are the proud recipients of an 84 cup coffee percolator from Canada Packers. A contest on scrambled flower names was won by Mrs. J. Saffin, and a sale of slips, bulbs and seeds held.

ROUVILLE:

ABBOTSFORD enjoyed a reading given by Miss Honey on Abbotsford in the early 1820's depicting the early settlers and their mode of living. A successful Military Whist Party was held.

SHEFFORD:

GRANBY HILL are to give prizes for improvement in French in Grades 3 to 11 at Granby High School. GRANBY WEST held a Food and Fancy Work Sale. Their roll call was "Name a Cabinet Minister and give His Age" and a subscription was paid to C.A.C.

VAUDREUIL:

CAVAGNAL celebrated their 35th anniversary with a luncheon, and are planning a rummage sale. HARWOOD had a Welfare and Health meeting, with guest speaker, Mrs. Coulter. The ladies of the Lakeshore are working on a drive for Mentally Retarded Children.

The College Page

PROF. MUNROE APPOINTED TO PROVINCIAL ROYAL COMMISSION



The appointment of Prof. David C. Munroe, as a member of the Royal Commission on Education for the Province of Quebec has recently been announced. Prof. Munroe is Director of the Institute of Education at McGill University.

Born in Westmount, Quebec, and educated at St. Lambert High School, Prof. Munroe is a graduate of Macdonald College, school for teachers, and of McGill University, where he received his B.A. (History), M.A. (Political Science), and M.A. (History). He also studied at Columbia University.

During his career, Prof. Munroe has been Assistant Master in Montreal High School, Assistant Master in Lower Canada College, Principal, Ormstown High School, and since 1949, Macdonald Professor of Education and Director of the Institute of Education of McGill University. He is a Past President, Provincial Association of Protestant Teachers, Canadian Teachers' Federation, Canadian College of Teachers, and Canadian Association of Professors of Education. Professor Munroe is at present a member of the Protestant Committee, Council of Education, a member of the Board of Governors, Lower Canada College, and of the Board of Governors, United Theological College.

In 1954 he served as Special Advisor to the Council of Education at Witwatersrand, Johannesburg, South Africa, and in 1959 served as a member of Canadian delegation to Commonwealth Conference on Education at Oxford. In 1960 he returned as Special Advisor to Council of Education, Witwatersrand, and also visited the Commonwealth Countries of Cen-

61 Diploma Class



Diploma Class of 1961. Left to right: J. M. Michaud, D. Futter, G. A. Cairncross, C. W. Bogie, G. E. Davies, O. R. Robinson, G. E. Coulson, M. M. Kenny, W. C. Larocque, Mike Elliott, J. B. Fraser, W.A.M. Clarkson, G. K. Hadley.

Forestry Extension Personnel Meet



Attending Short Course in Forestry Extension at Macdonald. Left to right: First row, Donat Martin, A. Seagram, John Torunski, Ronald Day, Ralph Hale, Ross Burry. Second row: R. Gilbert, Emil House, W. H. Brittain, Lloyd Hawboldt, H. Ray Scovil, P. Robert. Third row: M. Routledge, A. Hutcheson, E. Seguin, J. B. Kelly, Joe Chisholm, Philip Bourgeois. Fourth row: Doug Morrison, Keith Bradley, B. Graham, J. Elliott, W. A. Jenkins, H. G. Dion.

Woodlot protection, wood measurement, reforestation, Christmas tree management, woodlot marketing and natural woods and sugarbush management were the subject of the recent Farm Forestry Short Course for Agronomes held at Macdonald College. The course brought together agriculture extension officials and foresters from Nova Scotia, New Brunswick and Quebec. It was the first such course to be held at Macdonald, and provided agronomes with useful information on the potentialities of this sadly neglected farm crop.

During the course delegates agreed on three major points:

- (1) the woodlot should be part and parcel of the farm management plan and included as part of the farm resources;

- (2) the tree crop, if better cultivated, can in most cases and in varying degrees, depending on the resource base and the location, permit the farmer to live more comfortably, particularly in subsistence farming areas. Tree farming alone is not the answer to marginal farming areas. Tree farming will help the farmer to live more comfortably, but in many cases it cannot be his main source of livelihood.

- (3) more markets and better marketing would be an effective means by which woodlot development could be stimulated.

tral Africa. He represented the External Aid Office in Jamaica at discussions concerning establishment of an Institute of Education, University College in the West Indies.

Management of private holdings, of which most are farm woodlots, is very poor compared to that of industrial holdings or crown lands according to delegates. One reason given for this is that holdings are often small and do not contribute a major portion of the farm income.



THE MACDONALD LASSIE